

ASHMOLEAN DRY GIN

Ashmolean Gin is inspired by the Museum's collections from around the world, and flavoured with 17 botanicals including exotic jara lemon, rose, jasmine, and spices from the Middle East and Asia.

Full tasting and juniper-led, with an intriguing note of cardamom and myrrh, it finishes with a clean and lingering taste of orris and lemongrass.

Created from grain to glass, by the Oxford Artisan Distillery.

If you look under 25 you may be asked to prove that you are aged 18 or over when you buy alcohol.

70cl
£39.50
Single bottle price

Price includes presentation box



This product is excluded from any discounts or promotional offers (i.e. Members, Students or Staff)

The Spirit of
TOAD
THE OXFORD ARTISAN DISTILLERY

MADE IN OXFORD
THE OXFORD ARTISAN DISTILLERY



DINNER MENU

Bread board, olive oil, balsamic	4.00
Mixed olives	3.50
Salted broad beans	3.50
Soup of the day	6.00
Bresaola, rocket, Parmesan	7.00
Heritage tomatoes, aged balsamic, tapenade croute	6.75
Ham hock terrine, pickles, toast	7.00
Smoked mackerel, fennel, watercress, dill and horseradish crème fraiche	7.00
Market fish	Market price
Kerry Hill rump of lamb, braised fennel, white beans, nduja	17.00
Thyme roasted chicken, crushed new potatoes, salsa verde, charred tenderstem broccoli	14.50
Summer vegetable risotto, mascarpone, pesto (v)	12.00
Picanha steak, cafe de Paris, garden salad, fries	24.00
Fries	4.00
Garden salad	4.00
Tarragon buttered greens	4.00
Crushed new potatoes	4.00
Chocolate olive oil pot, biscotti (vg)	6.75
Panna cotta, raspberries	6.50
Summer pudding, clotted cream	6.50
Affogato	4.00
Cheese board, celery, grapes, crackers, apple jelly	8.50 / 12.50

JOIN US FOR SUNDAY ROAST

Prices start from 15.50

Join us for a delicious, leisurely Sunday roast.

All served with a choice of roasts of the day, duck fat roasted potatoes, seasonal vegetables, Yorkshire pudding and gravy. Ask your server about today's vegetarian option.

Every purchase from the Ashmolean Rooftop Restaurant supports the museum. A discretionary 10% service charge will be added to your bill. Prices include VAT.

All of our meals are prepared fresh on site and may take a little longer during busier periods, your waiter should be able to assist if you are on a tight schedule.

We use a wide range of ingredients in our kitchen some of which may contain allergens. If you have a specific allergy or dietary requirement, please let us know. We would love to tell you what's in our food to assist you with your choices.



HOT DRINKS

Our beans are Rainforest Alliance Certified™	
Latte / Cappuccino / Flat white	3.25
Americano	3.00
Espresso / double espresso	2.25 / 2.85
Macchiato / double macchiato	2.25 / 2.85
Hot chocolate / Mocha	3.50
Pot of tea for one	3.35
English Breakfast, Earl Grey, Ginger & lemon, Chamomille, Peppermint, Oriental Sencha, Garden berries, Elderflower & lemon	

BEER & CIDER

Cotswold Premium Lager 330ml	4.75
Cotswold IPA 330ml	4.75
Loose Canon Abingdon Bridge Ale 500ml	5.50
Orchard Pig Reveller 500ml	5.50
Beck's Blue Alcohol Free Lager 275ml	4.00
Lisa Lager pint / half pint	5.50 / 2.95

SPARKLING WINE

Belstar Prosecco NV, Italy	125ml / bottle	7.00 / 32.00
Champagne de Castellane Brut NV, Champagne, France		85.00

WHITE WINE

IL Banchetto Bianco, Puglia, Italy	125ml / 175ml / bottle	5.00 / 6.00 / 21.00
Lamberti Ca'Preella, Soave, Veneto, Italy		5.75 / 7.00 / 24.00
Cap Cette, Picpoul de Pinet, France		6.00 / 7.50 / 29.00
Alois Lageder Riff, Pinot Grigio, Trentino-Alto Adige, Italy		6.75 / 7.75 / 31.00
Voltolino, Gavi DOCG, Italy		7.00 / 8.25 / 34.00
Spy Valley, Sauvignon Blanc, Marlborough, New Zealand		8.00 / 9.50 / 37.00
La Chablisienne, Chablis Le Finage, Burgundy, France		60.00

ROSÉ WINE

Conto Vecchio, Pinot Grigio Blush, Pavia, Italy	125ml / 175ml / bottle	5.00 / 6.00 / 23.00
Cotes de Provence Rose, Domaine Pastoure, France		6.50 / 7.50 / 34.00

RED WINE

IL Banchetto Rosso, Puglia, Italy	125ml / 175ml / bottle	5.00 / 6.00 / 21.00
Fico Grande, Sangiovese, Emilia Romagna, Italy		6.00 / 7.00 / 25.00
Castillo Clavijo, Rioja Alta Reserva, Spain		7.00 / 8.50 / 33.00
Oscuro, Malbec, Mendoza, Argentina		6.75 / 7.75 / 32.00
Valiano, Chianti Classico, Italy		8.00 / 10.00 / 40.00
Chateau Lanessan, Haut-Medoc 2008, Bordeaux, France		70.00

POMPEII-INSPIRED WINE

Zensa Fiano, IGP, Puglia, Italy	bottle	35.00
Zensa Primitivo, IGP, Puglia, Italy		35.00